

Three-course menu

Combination of crayfish / kohlrabi / Granny Smith apple

Ponzu Mayonnaise & Thai basil

Or

Half-baked carpaccio

Greek yoghurt mousse / citrus fruits / honey / chilli pepper & pine nuts

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Pan-fried salmon trout

Mashed charlotte potatoes with herbs / leek

Cream of sorrel

Or

Fillet of roast guinea fowl

Bulgur wheat with wild mushrooms / seared parsnips

Drippings with marrow oil

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“Coco” cheesecake style blackberries

Hazelnut crumble / blackberry sorbet

Or

Arlette biscuit / roast plums / balsamic cream / cream dessert

Almond milk ice cream

35,00 € for 2 courses (starter - main course, or main course - dessert)

48,00 € with the Wine selection

45,00 € for 3 courses excluding drinks

66,00 € with the Wine selection

58,00 € for 4 courses excluding drinks

85,00 € with the Wine selection


4-course menu available from 18:30 to 20:00


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Please note that from 8 covers,
the 3-course menu choices will be applied to the whole table.

À la carte...

Starters

- | | | |
|--|---------|---|
| ❖ Combination of crayfish / kohlrabi / Granny Smith apple
Ponzu Mayonnaise & Thai basil | 19,00 € | |
| ❖ Half-baked carpaccio
Greek yoghurt mousse / citrus fruits / honey / chilli pepper & pine nuts | 18,00 € | |
| ❖ White – Blue – Belgian beef tartar with Italian flavours
(+5,00 € in main course) | 19,00 € | |
| ❖ Duck foie gras in a pistachio crust marinated in Port and Cognac
Cherry chutney / Kriek sorbet | 25,00 € |  |
| ❖ Pinsa goat's cheese / honey / mushrooms / pine nuts
Mesclun salad with raw mushrooms & hazelnut oil | 17,00 € |  |

 *Chef Lionel's specialty*

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Vegetarian dish

- ❖ Paella style rice 21,00 €
Summer vegetables in various textures
Tomato & red pepper coulis

Fish

- ❖ Pan-fried salmon trout 29,00 €
Mashed charlotte potatoes with herbs / leek
Cream of sorrel
- ❖ Sea bass / Ricotta and pesto 28,00 €
Grape tomato / aubergine tempura
Paella style rice
Biscayan sauce

Meat

- ❖ Fillet of roast guinea fowl 27,50 €
Bulgur wheat with wild mushrooms / seared parsnips
Drippings with marrow oil
- ❖ Roasted duck breast, candied rhubarb 29,00 €
Grilled corn / asparagus tips / duck confit croquette
Meat juices with honey & balsamic
- ❖ Grilled Angus steak 36,00 € 
Autumn vegetables / French fries
Sauce with truffle sprinkling

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Desserts

- ❖ Assortment of local and foreign cheeses 14,00 €

- ❖ “Coco” cheesecake style blackberries 12,00 €
Hazelnut crumble / blackberry sorbet


- ❖ Arlette biscuit / roast plums / balsamic cream / cream dessert 12,00 €
Almond milk ice cream

- ❖ Samba flower marinated pineapple 12,00 € 
kalamansi cream
Lemon & violet ice cream

- ❖ Apple and salted butter caramel macaroon 13,00 €
Vanilla ice cream

- ❖ Gourmet Coffee or thee 13,50 €

- ❖ Gourmet Champagne 18,50 €

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Kids' menu

"Chimay" cheese croquette
Baby greens / Ardennes ham

Or

Butternut cream
Croutons

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Fish & Chips

Or

Roast chicken breast
Chips / compote / gravy

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Duo of sorbets or ice cream

Or

Brownies with hazelnuts & vanilla ice cream

25,00 € for 3 courses, excluding drinks

18,00 € for 2 courses, excluding drinks

This menu is intended for children under 12 years old

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